

**IN THE CLAIMS:**

1. (Withdrawn) Process for an improved coating of cookies, pastries, baked goods, cakes, waffles or other moist pastry products, and any soft or hard food product or base, wherein a coating of said base is carried out, and in that a composition comprising at least one food-grade vegetable additive in solution in at least one food-grade alcohol is deposited on the coating layer.

2. (Withdrawn) The process according to claim 1, wherein the vegetable additive is comprised of a shellac, and can possibly contain other alcohol-soluble additives, said alcohol-soluble additives include Peru balsam and/or Benjamin gum.

3. (Withdrawn) The process according to claim 1 or 2, wherein the coating composition is a combination of dark chocolate glazing paste, couverture and vegetable fat, which allows the application of the coating by spraying or atomization.

4. (Withdrawn) The process according to claim 3, wherein the coating composition comprises a combination that makes it possible to use a spraying or atomizing process:

1 kg of dark chocolate glazing paste, known to one skilled in the art

400 g of couverture, cocoa butter, cocoa and sugar

150 g of vegetable fat, which modifies the texture and provides flavor, in accordance with the melting point of fat.

5. (Withdrawn) The process according to claim 1, wherein the temperature for the application of the coating is from 29 to 39°C.

6. (Withdrawn) The process according to claim 1, wherein the temperature for the application of the coating is from 29 to 39°C, and the base is cooled to 0°C or to a lower temperature.

7. (Withdrawn) The process according to claim 1, wherein said alcoholic composition of vegetable additive(s) is applied as soon as the coating has reached 18-20°C in temperature.

8. (Withdrawn) The process according to claim 1, wherein a contact time of several seconds to several dozen seconds is ensured between the coating layer and said alcoholic composition, before proceeding to wrapping of the product.

9. (Withdrawn) The process according to any of claims 1 to 9, wherein the coating applied is a "chocolate coating".

10. (Withdrawn) The process according to claim 1, wherein the coating applied is a chocolate coating.

11. (Previously Presented) A composition for improving a coating for cookies, pastries, baked goods, cakes, waffles or other moist dough products wherein the composition comprises a base of at least one neutral food-grade alcohol and at least one reactive vegetable extract soluble in said alcohol base.

12. (Previously Presented) The composition according to claim 11, wherein the composition comprises:

750 g of 96°C alcohol

350 g of shellac,

resulting in a content on the refractometer (dry solution) of 40-45°C.

13. (Previously Presented) The composition according to claim 11, wherein the composition comprises:

750 g of 96°C alcohol

350 g of shellac

30 g of Peru balsam

250 g of Benjamin gum.

14. (Previously Presented) The composition according to claim 11, wherein the composition comprises:

1 l of 96°C alcohol

200 g of shellac

20 g of Benjamin gum.

15 (Previously Presented) A composition comprising at least one food-grade vegetable additive in solution in at least one food-grade alcohol, and wherein the composition further comprises flavorings and food additives.

16. (Withdrawn) A device for the improved coating of cookies, pastries, baked goods, cakes, waffles or other moist pastry products, and any comparable food product, wherein it comprises, after the means for implementing the coating operation, a spraying or atomizing means for applying an alcoholic composition of at least one reactive vegetable additive onto a coating layer, and means for providing sufficient contact time from several seconds to several dozen seconds before the wrapping operation to allow the formation of a slightly rigid structure,.

17. (Withdrawn) The device according to claim 16, wherein it comprises means for applying the coating through spraying or atomizing at a temperature that can be chosen from between 29 and 39°C.

18. (Withdrawn) The device according to either of claims 16 or 17, comprising a stainless steel mesh conveyor with a return through system for alcohol-based washing and for recuperation of the alcoholic composition and the vapors formed.

19. (Withdrawn) The device according to any of claims 16 through 18, wherein the coating itself is applied using a spraying of atomization technique.

20. (Withdrawn) The device according to any of claims 16 through 18, wherein the coating itself is applied using a spraying or atomization technique in combination with a preliminary enrobing.

21. (Withdrawn) A process for treating a base or substrate of the type described in claim 1, which has not received a coating layer, where an alcoholic composition is defined in claims 11 through 15 is applied directly to said base or substrate by spraying or atomization.

22. (Withdrawn) A process for applying a coating layer to a food base or a food substrate, said process comprising spraying or atomizing a coating composition through a nozzle onto the base or substrate.

23. (Withdrawn) Products including cookies, pastries, baked goods, cakes, waffles or other moist dough products, and any comparable food products, whether hard or soft, sugared or salted, wherein they have been obtained by using or implementing a process according to claim 1.

24. (Previously Presented) The composition of claim 11, where the composition also comprises flavorings and food additives.

25. (Withdrawn) Products including cookies, pastries, baked goods, cakes, waffles or other moist dough products, and any comparable food products, whether hard or soft, sugared or salted, wherein they have been obtained by using or implementing a process according to claim 11.

26. (Withdrawn) Products including cookies, pastries, baked goods, cakes, waffles or other moist dough products, and any comparable food products, whether hard or soft, sugared or salted, wherein they have been obtained by using or implementing a process according to claim 16.

27. (Previously Presented) The composition according to claim 15, wherein the flavorings and food additives are natural and soluble in the alcohol base.

28. (Withdrawn) The process of claim 22, wherein said spraying or atomizing means are positionable.

29. (Previously Presented) The composition of claim 24, wherein the flavorings and food additives are natural and soluble in the alcohol base.

30. (New) A process for improved "flocking" of biscuits, Viennese pastries, bakery products, pastries, waffles or other products with a wet dough, and any similar soft or hard food product or support, characterized in that flocking of said support is performed and in that there is applied onto the layer of flocking a composition comprising at least one food grade gum lac in solution in at least one food grade alcohol.

31. (New) A process according to claim 30, characterized in that the gum lac is obtained from a resinous exudation which solidifies on the young branches of Rhamnus jujube plants.

32. (New) A process according to claim 30, characterized in that the gum lac is obtained from a resinous exudation which solidifies on the young branches of Fucus rengiosa plants.

33. (New) A process according to claims 30, characterized in that the composition comprises other alcohol-soluble additives, such as Peruvian balsam and/or gum benzoin.

34. (New) A process according to claim 30, characterized in that the flocking composition is a combination of dark chocolate glaze, couverture, and vegetable fat which permits the flocking to be applied by spraying or atomization.

35. (New) A process according to claim 34, characterized in that the flocking composition consists of a combination which permits the use of a spraying or atomization process:

1 kg of dark chocolate glaze known to the person skilled in the art;

400 g of likewise known "couverture" (cocoa butter, cocoa and sugar); and

150 g of vegetable fat which modifies texture and adds flavor depending upon the melting point of the fat.

36. (New) A process according to claim 30, characterized in that the application temperature for flocking may be selected within a range from 29° to 39° C.

37. (New) A process according to claim 30, characterized in that the application temperature for the flocking may be selected within the range from 29 to 39°C and the support may be cooled to a temperature of 0°C or lower.

38. (New) A process according to claim 30, characterized in that said alcoholic gum lac composition is applied as soon as the flocking has achieved its natural consistency at a temperature of 18 to 20°C.

39. (New) A process according to claim 30, characterized in that a contact time of several seconds to several tens of seconds between the flocking layer and said alcoholic composition is provided before packaging the product.

40. (New) A process according to claim 30, characterized in that said alcoholic composition is applied by spraying or atomization onto the flocking layer.

41. (New) A process according to claim 30, characterized in that the flocking applied is "chocolate flocking".

42. (New) A process according to claim 30, characterized in that it comprises spraying or atomization of the flocking composition onto the support or substrate by atomization or spraying means such as preferably directable nozzles.

43. (New) Use for improving flocking of biscuits, Viennese pastries, bakery products, pastries, waffles or other products with a wet dough, and any similar food product in the context of a process according to claim 30, of a composition wherein it comprises a base of at least one food grade neutral alcohol and at least one gum lac soluble in said alcohol base.

44. (New) Use of a composition according to claim 35, characterized in that said composition consists of

750 g of 96° alcohol

350 g of gum lac

yielding a dry solution refractometer reading of 40-45°.

45. (New) Use of composition according to claim 35, characterized in that said composition consists of

750 g of 96° alcohol

350 g of gum lac

30 g of Peruvian balsam

250 g of gum benzoin.

46. (New) Use of a composition according to claim 35, characterized in that said composition consists of:

1 l of 96° alcohol

200 g of gum lac

20 g of gum benzoin.

47. (New) Use or process according to claim 30, characterized in that said composition additionally comprises flavors, conventional food additives which are preferably natural and soluble in the alcohol base.

48. (New) An apparatus for the improving flocking of biscuits, Viennese pastries, bakery products, pastries, waffles or other products with a wet dough, and any similar food product, of the type comprising, downstream from the flocking performance means, a means for application of an alcoholic composition of at least one gum lac reactive with the flocking layer, characterized in that it comprises means for providing sufficient contact time of some seconds to some tens of seconds before packaging to allow the formation of a slightly rigid structure.

49. (New) An apparatus according to claim 48, characterized in that it comprises means for application of the flocking at a temperature which can be selected between 29 and 39° C.



50. (New) An apparatus according to claim 48, characterized in that it comprises a stainless steel mesh belt and a system for alcohol-based cleaning and recovery of the recirculated alcoholic composition and any mists formed.

51. (New) An apparatus according to claim 48, characterized in that the flocking is itself applied by a spraying or atomization technique.

52. (New) An apparatus according to claim 48, characterized in that the flocking is itself applied by a spraying or atomization technique in combination with prior coating.

53. (New) A process for the treatment of a support or substrate of the type described in claim 30, which has not received a flocking layer, wherein an alcoholic composition as defined in claim 35 is applied directly by spraying or atomization onto said support or substrate.

54. (New) Products of the type biscuits, Viennese pastries, bakery products, pastries, waffles or other products with a wet dough, and any similar food products, whether hard or soft, savory or sweet, where they are obtained by use or performance of a process according to claim 30,

55. (New) Products of the type biscuits, Viennese pastries, bakery products, pastries, waffles or other products with a wet dough, and any similar food products of a composition as defined in claim 35.

56. (New) Products of the type biscuits, Viennese pastries, bakery products, pastries, waffles or other products with a wet dough, and any similar food and/or of an apparatus according to claim 48.